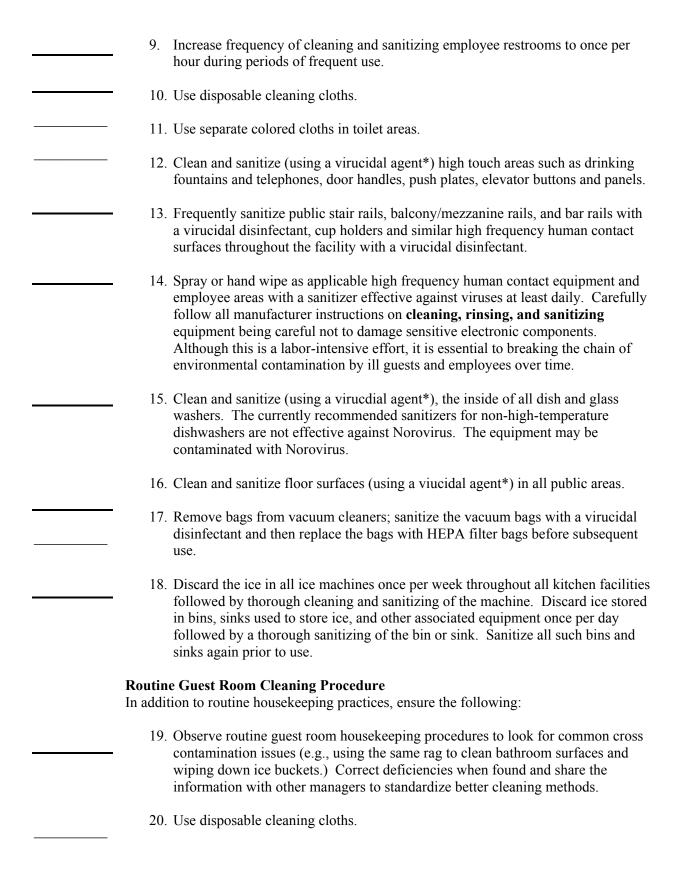
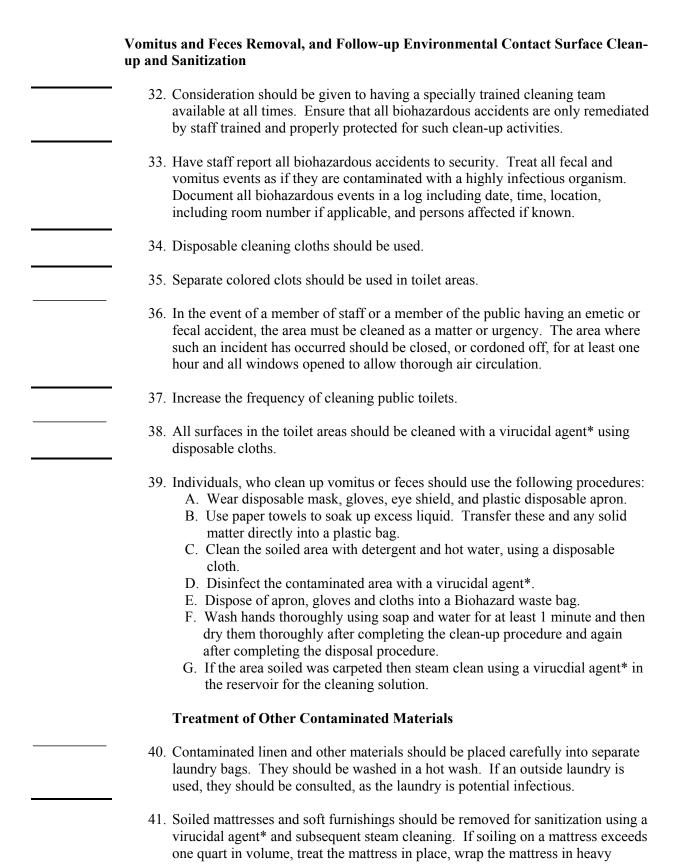
Norovirus Outbreak Prevention Guidelines

Date Implemented	General Recommendations
	 Increase employee hand washing to: A. At least once per hour B. Upon entering a kitchen C. After using the restroom D. After shaking hands or other physical contact with peers and guests E. After sneezing F. After touching the face G. After blowing the nose H. After rubbings hands on clothing and similar activities I. After handling raw foods J. After handling dirty kitchen utensils and kitchenware K. After cleaning, sweeping or mopping L. After a break M. After smoking, eating or drinking N. Before handling any food, especially ready-to-eat foods and ice O. After handling money (tips)
	2. Maintain employee hand washing vigilance through active management reminders and correction.
	3. Assure strict glove use policy for all food preparation, ready to eat foods and for handling eating utensils. Ensure that gloves are changed frequently and that hands are washed between glove changes.
	4. Discontinue the practice of having servers handle ashtrays and used drink cups.
	5. Inspect the parking and surrounding area for evidence of public bio-hazardous accidents. Handle any positive findings as outlined under "Vomitus and Feces Removal, and follow-up environmental contact surface clean-up, and sanitization".
	6. Switch to auto-dispensing paper towel dispensers including all public restrooms, employee restrooms, kitchens and locker rooms.
	7. Use disposable ice buckets and drink cups in all guest rooms and always discard them between guests. Additionally all ice buckets and drink cups must be discarded whenever they are visibly soiled.
	Basic Clean-up/Sanitization Recommendations In addition to routine cleaning activities, ensure the following:
	8. Increase frequency of cleaning and sanitizing the handles of hand sinks and doors in public restrooms, employee restrooms and throughout all kitchens to once per hour during periods of frequent use.



21.	Use one cloth for cleaning and a new cloth for disinfecting surfaces.
22.	Use separate colored cloths in toilet areas.
23.	Use a new set of cloths for each guest room.
	Clean and sanitize high touch areas such as taps, faucets, door and drawer handles, door latches, toilet or bath rails, telephones, rails on balconies, light and lamp switches, thermostats, remote controls, curtain pulls and wands, covers on guest information books, alarm clock buttons, hair dryers, irons and pens.
Recomm	mendations for Surveillance of Employee and Guest Illness
	Require that all employees who report having experienced vomiting, diarrhea, or "stomach flu" symptoms remain off duty for a minimum of 24 hours after their symptoms end. (Thorough handwashing and no hand contact of ready-to-eat foods are essential for these employees since some individuals may shed the virus for weeks.) It is recommended, but not required, that employees seek medical care for their illnesses.
	Have managers look for obvious sings of employee illnesses such as increased frequency of restroom use. Send ill employees home as per the recommendation above.
	Report unusual numbers of employees ill with symptoms of gastroenteritis to the Health Department at 222-2577.
	On all reports related to gastrointestinal illness in employees or guests, collect the following information: Did the ill person develop diarrhea? If so, when (date and time) did the diarrhea begin? Did the ill person develop vomiting? If so, when (date and time) did the vomiting begin? Did the ill person have a fever? If so, when (date and time) did the fever begin? For how many days did the vomiting and/or diarrhea last? The arrival and departure dates and times of the ill person.
Recommendations for III Guests	
	Encourage ill guests to stay in their rooms and to report any gastrointestinal illness to security.
	Provide and encourage use of ethanol towelettes or install hand sanitizer stations in public areas.
	Install polite reminders in all public restrooms on the need for proper hand washing.



- gauge plastic and have the mattress sterilized, or in the alternative, discard via normal solid waste disposal procedures.
- 42. Contaminated carpets should be cleaned with carpet detergent and hot water, then disinfected with a virucidal agent* and then steam cleaned (also using a virucidal agent*).
- 43. Contaminated hard surfaces should be washed with detergent and hot water, using a disposable cloth, then disinfected using a virucidal agent*. Cloths should be disposed of as biohazardous waste. Non-disposable mop heads should be washed in hot water using a virucidal agent*.
- 44. Horizontal surfaces, furniture, and soft furnishings in the vicinity of the soiled area should be cleaned with detergent and hot water, using a disposable cloth and sanitized using a virucidal agent*. Followed this with air-drying in the sun for a few hours (if possible).
- 45. Fixtures and fittings in toilet areas should be cleaned with detergent and hot water using a disposable cloth, then disinfected using a virucidal agent.*

Cleaning Up Vomitus in Food Preparation or Service Areas

- 46. The following procedure should be used to clean vomitus in food preparation or service areas:
 - A. Using the above principles, carefully remove all vomit and clean the area.
 - B. Thoroughly clean and sanitize all food contact surfaces frequently with a virucidal agent*. Follow this action with a thorough rinse with clean water and a food grade sanitizer.
 - C. Destroy any exposed food, food that may have been contaminated, and food that has been handled by an infected person.

*Follow manufacturer's directions for use of the virucidal agent.

Adopted from: Clark County Health District, Las Vegas, NV

These recommendations were delivered to:
Facility Name:
Received by (print):
Received by (sign):
Date:
Environmental Health Specialist
Delivered by (print):
Delivered by (sign):
Date: